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**Bakeries and Bakery Products—Sanitary Regulation. (Ord. Mar. 23, 1915.)**

ART. 3. SEC. 19. *Bakeries defined.*—Any place used for the purpose of mixing, compounding, or baking, for sale or for purpose of a restaurant or hotel, any bread, biscuits, crackers, buns, cakes, pies, or any other food products of which flour or meal is the principal ingredient, shall be deemed a bakery for the purpose of this regulation.

SEC. 20. *Sanitary requirements.*—Every place used as a bakery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, tools, machinery, pans, and utensils. All vehicles from which bread or any other bakeshop product is sold, shall be kept in a clean condition and all baskets or other containers in which any of the said products are conveyed through the streets shall be closely covered in a way to exclude flies, dust, and other contamination. All parts of the bakeshop shall be adequately lighted by windows and shall be properly ventilated. Mechanical means of ventilation shall be installed if the superintendent of health deems it necessary.

SEC. 21. *Flies—Toilets.*—Every bakery shall be kept free from flies, and the doors, windows, and other openings shall be screened from April 1 to December 1 of each year. No toilet shall be in direct connection with any bakeshop, and the toilet shall be ventilated to the outside. Every bakery shall be provided with adequate plumbing and drainage facilities.

SEC. 22. *Wearing apparel—Use of tobacco—Diseases.*—All workmen and employees while engaged in the manufacture or handling of bakery products in a bakery shall provide themselves with a suit of washable material which shall be used during the hours of work. No employee or other person shall spit on the floors or side walls of any bakery or place where foodstuffs are made or stored. The smoking, snuffing, or chewing of tobacco in any bakery is prohibited. Plain notices shall be posted in every bakery forbidding any person to use tobacco or spit on the floor or walls of such bakery. No person who has tuberculosis, scrofula, or venereal disease, or any communicable disease, shall work in any bakery, and no owner, manager, or person in charge of any bakery shall knowingly require or permit such a person to be employed in such bakeshop.

SEC. 23. *Inspection—Alterations.*—The superintendent of health, or any other employee of the health department, shall have the right to enter any bakery at any reasonable hour, to make an inspection, and, if such inspection shall disclose a lack of conformity with the provisions of this ordinance, the superintendent of health may require such changes, alterations, or renovations as may be necessary to make such bakery comply with the provisions of this ordinance.

SEC. 24. *Storage of material.*—All rooms for the storage of flour or meal for use in connection with any bakery shall be dry, clean, and properly ventilated, and every bakery and room used for the storage of material and food products in connection therewith shall be so arranged that the shelves, cupboards, trays, troughs, bins, cases, and all other appliances for handling and storing the same, can be easily removed and cleaned. All bakery products shall be stored in cases so as to exclude flies and dirt.

SEC. 25. *Penalty.*—Any person, firm, or corporation who shall violate or fail to comply with the provisions of this article shall be fined not less than \$5 nor more than \$100 for each offense, and a separate offense shall be regarded as committed each day on which such person, firm, or corporation shall continue such violation.

**Milk and Cream—Production, Care, and Sale. (Ord. Mar. 23, 1915.)**

ART. 4. SEC. 26. *Milk and dairies.*—Every person, firm, or corporation producing, keeping, or offering for sale milk or cream in the city of Springfield shall annually, before the 1st day of April, make a written application to the superintendent of health for a license to carry on such a business. It shall be unlawful to engage in the sale or distribution of milk or cream in the city of Springfield without first obtaining a license

to do so. Said license shall be revoked if the licensee fails to comply with the regulations of the health department. The number of the license shall be placed on the outside of the vehicle used for delivery of said product, and the owner's name or name of the corporation, in letters not less than 6 inches in height, shall be placed on each outer side of every wagon or vehicle used by said vender for the delivery of his product. In the case of milk depots or stores where milk or cream is sold, the license shall be posted in a conspicuous place. No milk or cream shall be produced, kept, sold, or offered for sale in the city from any cow or cows that are not properly cared for, or from any cow or cows within 21 days before or 10 days after parturition, or that are not free from all disease dangerous to public health, or that are kept in a stable that is not clean and in a sanitary condition, to the satisfaction of the health department: *Provided, however*, That grocers selling milk, purchased by them for reselling, shall not be required to pay a license to carry on such a business, but shall be subject to the penalties of this ordinance for failure to comply with any of the provisions thereof.

SEC. 27. *Rules and regulations.*—The health department is hereby empowered and authorized to prescribe rules and regulations for the proper and sanitary management of any and all dairies and premises from which any and all persons, firms, or corporations may get, procure, or bring milk or cream which is sold or delivered within the city of Springfield.

SEC. 28. *Handling and care.*—No milk or cream shall be kept, produced, or offered for sale in the city unless it has been strained and immediately cooled to 58° F. or below after being drawn from the cows, and it shall be kept at a temperature not exceeding 63° F. until delivered to consumers. Said milk or cream shall not be strained or cooled in any room which will not allow easy and thorough cleaning, and which is not kept constantly clean and provision made for the exclusion of dust, dirt, filth, and flies, or which is occupied by horses, cows, or any other animals, or which is occupied wholly or in part for domestic and sleeping purposes. No "dip" or "bulk" milk shall be delivered or sold from any wagon or store. All milk shall be bottled in tightly closed or capped glass bottles, and shall not be offered for sale, disposed of, exchanged, or delivered to consumers in any other way except as hereafter provided. An exception to the above is made in the case of hotels, bakeries, restaurants, and ice-cream manufacturers receiving 3 gallons or more at one delivery, in which case the can shall be sealed in such a way before leaving the milk house that it can not be opened without breaking the seal, and this seal shall not be broken until the can has reached the hotel, bakery, restaurant, or ice-cream manufacturer which shall use the same. All cans, bottles, or other vessels of any sort used in the handling or production of milk or cream shall be cleaned and sterilized with boiling water or steam before they are again used for the same purpose, and all cans, measures, or other utensils made of metal shall be kept free from dust, dirt, dents, cracks, and rust. Whenever such cans and utensils are found by the inspector to be unfit for use he shall notify the owner or agent of such an establishment of the same, and the owner or agent shall cause the same to be put in a satisfactory condition before again using. No milk or cream shall be brought into the city of Springfield for the purpose of sale which has been carried upon or in a vehicle which is not clean and free from offensive odors, or upon any wagon or vehicle which will not protect the same from the rays of the sun.

SEC. 29. *Contagious diseases.*—Every person, firm, or corporation engaged in the production, sale, or distribution of milk or cream in the city shall notify the health department immediately on the occurrence of any case or cases of contagious or infectious diseases, either in himself or family, or among the employees or their immediate associates, and shall at the time suspend the sale and distribution of milk and cream until authorized to resume the sale of same by the health department. No vessels handled by a person suffering from a contagious or infectious disease, or which are on the premises of a person in whose family or household there exists such a disease,

shall be removed until they have been sterilized to the satisfaction of the health department.

SEC. 30. *Stables, care of cows, etc.*—No dairy shall be maintained in an insanitary condition nor in insanitary surroundings. Insanitary conditions will be deemed to exist whenever or wherever properly constructed barns, milk houses, and utensils are not provided; where the cattle are dirty, unhealthy, uncared for, crowded, fed on decomposed distillery waste, slops, or other foods forbidden by the ordinances of the city or statutes of the State of Illinois; where the premises are not kept clean and free from manure; where the udders of the cows are not wiped with clean damp cloths prior to milking; where the milk is not immediately cooled, strained, and removed from the barn; where the attendants do not wash and wear clean outer garments when milking; where the floors of the stables, and the milk room, are not provided with impervious material, and the milk house is not smooth and free from crevices, defects, and shall be water-tight. The floors shall be well drained and free from moisture. Five hundred cubic feet of air space shall be provided for each cow, and provisions made for proper ventilation of the stable and proper lighting. No privy vault shall be in close proximity to the stable or milk house. Each dairy man shall be required to keep his barnyard, adjacent to his barn, free from manure to a distance of 75 feet.

SEC. 31. *Water supply.*—All wells, cisterns, or springs, from which water is drawn or obtained, shall be constructed or so situated to satisfy the health department that the water obtained therefrom is free from any contamination.

SEC. 32. *Impure, diluted, or adulterated milk or cream, etc.*—No substance or compound shall be added to any milk or cream which is to be used or offered for sale in the city, and none of its normal constituents shall be extracted therefrom. Milk which contains less than 12 per cent of total solids or less than 3 per cent of butter fats, or any adulterants, shall be deemed impure and shall not be sold or offered for sale in the city. Cream shall contain 18 per cent of butter fats. No skim milk shall be sold unless the containers in which it is kept have painted thereon the words "Skim milk," of proper size as designated by the State food department. Where skim milk is sold in milk depots, stores, or other places, a card 10 by 12 inches with letters 6 inches in height shall be posted in a conspicuous place setting forth that such milk is sold. Any dirt found in milk or cream delivered in dirty bottles shall constitute an adulterant. No milk or cream shall be stored, delivered, transported, or offered for sale at a temperature exceeding 63° F. Continued bacteria count of 300,000 or over will be considered as indicative of improper handling and care of milk. All milk and cream shall be placed in bottles at the dairy or depot, and no milk or cream shall be transferred from cans to bottles or any vessels on the street. All bottles, cans, or other utensils used in the handling of milk or cream shall be used for that purpose only, and all bottles shall be cleaned by the purchaser of milk or cream before returning to the distributor.

SEC. 33. *Pasteurization.*—No milk or cream shall be sold or offered for sale under a label or bottle as "pasteurized" unless the methods used be in accordance with the recognized standards, and as follows: Only such milk and cream shall be regarded as pasteurized as has been subjected to a process in which the temperature and exposure conform to one of the following: That pasteurization of milk should be between the limits of 140° F. and 155° F. At 140° F. the minimum exposure should be 20 minutes. For every degree above 14° F. the time may be reduced to 1 minute. In no case shall the exposure be for less than 5 minutes.

SEC. 34. *Tickets.*—No method of using pasteboard tickets whereby the tickets are used more than once shall be permitted.

SEC. 35. *Power of entry—Taking of samples.*—The milk inspector or any other employee of the health department shall investigate and take samples of milk and cream to determine the quality of the same, and he shall make, or cause to be made, an examination of the same to determine whether or not it is adulterated or impure,

or is below the city standard in butter fats, total solids, and the number of bacteria per cubic centimeter. The superintendent of health shall visit, or cause to be visited, as often as he deems necessary, the dairies or milk depots supplying milk or cream to the inhabitants of Springfield, and places where milk or cream is stored or offered for sale. A complete record of the conditions found shall be kept in the office of the health department, which, with the results of the analysis of the milk, shall be open to inspection by any resident of the city.

SEC. 36. *Penalty*.—Whoever shall violate any of the provisions of this article shall, upon conviction, be subject to a fine of not less than \$5 nor more than \$100 for each offense.

#### **Restaurants—License—Sanitary Regulation. (Ord. Mar. 23, 1915.)**

ART. 5. SEC. 37. *License*.—No person, firm, or corporation shall engage within the city of Springfield in the business of keeping a restaurant without first paying a license [sic] as hereinafter provided, and paying therefor a fee of \$15 per annum. The mayor of Springfield shall from time to time issue licenses authorizing the keeping of restaurants within the city in the following manner and not otherwise:

SEC. 38. *Application*.—Any person, firm, or corporation desiring a license to conduct a restaurant shall make written application on a blank for that purpose to the health department, in which shall be described the premises wherein such restaurant is proposed to be conducted. Such application shall be accompanied by evidence that the applicant, if an individual, all the members of a firm if a corporation, and the person or persons in charge of the business is or are persons of good character and reputation, and also that the premises where such restaurant is proposed to be conducted are proper and suitable for that purpose from a sanitary and hygienic standpoint. Every such application, on compliance with the aforesaid requirements and the payment in advance to the city treasurer at the rate of \$15 per year, shall receive a license under the corporate seal signed by the mayor and countersigned by the city clerk, which shall authorize the person, firm, or corporation therein named to keep a restaurant at the place designated in the license. Such license may be issued for the unexpired portion of a year upon the payment in advance at the rate of \$15 per year and proof furnished by the health department to the city clerk that the applicant was not liable for license fee, and kept no restaurant without a license after the taking effect of this ordinance prior to the date fixed in his application, but no license shall in any case extend beyond December 31 in any year.

SEC. 39. *Revocation*.—Any license so granted may be revoked by the mayor, by notice in writing, whenever it shall appear to his satisfaction that the party so licensed has violated the provisions of any law of the State of Illinois, or any ordinance of the city of Springfield relating to the keeping of restaurants.

SEC. 40. *Posting of license*.—Every person, firm, or corporation licensed to keep a restaurant shall immediately post, or cause to be posted, the said license, and at all times keep it posted in a conspicuous place within the premises of such restaurant, authorized to be kept.

SEC. 41. *Sanitary requirements*.—It shall be the duty of the keeper of every restaurant at all times keep the premises wherein such restaurant is located, clean and in a sanitary condition. All floors, utensils, receptacles, refrigerators, pantries, rooms, or any other place or thing whatsoever, which is or are used for purpose of storage, preparation, cooking, or serving of food, must at all times be kept clean and in a sanitary condition and no decayed or unwholesome food of any kind whatsoever shall be kept, sold, or offered for sale, or served in any such restaurant. Every such restaurant shall be provided with adequate light and properly ventilated.

SEC. 42. *Power of entry, samples, etc.*—It shall be the duty of the superintendent of the health department from time to time to inspect or cause to be inspected, and examine all premises wherein restaurants are conducted, for the purpose of ascertaining